

1. Put fruit, juice and spice in a microwavable bowl and heat on full for 3 minutes – allow to stand
2. Mix the cream cheese, yoghurt, icing sugar and flavour (if used) to creamy consistency
3. Crush the oatcakes and spread thickly over the bottom of a flat dish, or individual paper cake cups.
4. Spread the softened fruit, and juice over the oatcakes
5. Top off with a layer of the cream cheese mixture

Ingredients

250g Dried mixed fruit
100ml Fruit juice
Pinch Mixed spice
200gm Low fat cream cheese
100gm Low fat yoghurt
10ml Icing sugar
5 Oatcakes
5 drop Brandy/Rum/Vanilla flavouring (optional)



Serves 8



sweets

'What's Cooking !' Recipe Cards**CHRISTMAS CHEESECAKE****Food Fact:-**

**Dried fruit is a healthy and quick source of energy and contain significant amounts of important minerals.
Good source of fibre, iron and vitamin A.**

Preparation time 8 mins**Cooking time** 15 mins